



## Starters

- House Salad with Walnuts 7
- Roasted Beet salad in mustard gastrique and warm goat cheese 8
- House-smoked salmon with zucchini, dill and watercress 9
- 1/2 dozen Oysters with Mignonette 12
- Duck Confit Salad with herbed vinaigrette seasonal fruit 9
- Escargot Bourguignon 9
- Grilled Sardines Provencal 8
- Steamed Mussels with fennel and coriander 8
- Soup du jour 6
- House-made pate with mustard and cornichon 9
- Baked Camembert 7
- Veal Sweetbreads and Bacon Brochettes with sherry vinegar 11

## Sides

- Grilled Asparagus 5
- Potato Gratin 5
- Sautéed Greens 5
- Frites 5
- Parslied Potatoes 5
- Mushrooms and Cress 5



## Entrees

### Fish

- Grilled Swordfish with green garlic butter and fava bean ragout 25  
Seared scallops with citrus confit, shaved beets and spinach 26  
Halibut in papillote with mushrooms, fennel, couscous and tarragon 26  
Grilled Salmon with sorrel, sugar snap peas, radishes, and potatoes 24  
Seared Tuna with Green Peppercorn sauce, artichokes and lentils 26

### Meat and Game

- Grilled smoked Pork Chop with mustard jus and new potato salad 24  
Steak Frites with garlic herb sauce and truffled frites  
Hangar 23 or Aged Sirloin 36  
Navarin of Lamb and Spring turnips with Swiss Chard 25  
Roast Chicken stuffed with mushrooms and Foie Gras with asparagus 25  
Seared Beef Tournedos with bleu cheese crust and potato gratin 29  
Veal Sausage with Escarole, Kalamata olives and cannellini beans 26

### Vegetarian

- Crepes with béchamel sauce, stuffed with asparagus, mushrooms, and goat cheese 24

\*20% Gratuity Added to Parties of 8 or More\*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness."